



City of Gaithersburg Press Release

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For Immediate Release

Explore Springtime Recipes with “Let’s Cook@Casey” Virtual Cook-Along Classes

Gaithersburg, MD (April 7, 2021) Explore spring recipes while you learn some new cooking skills with “Let’s Cook@Casey.” Treat mom to a delicious homemade brunch, create a springtime Thai feast, and turn your kitchen into a French patisserie. The interactive virtual cook-along classes let you follow the chef instructor step by step while asking questions and sharing thoughts with your fellow home cooks. At the end you’ll have a delicious dish that’s ready to eat. Invite friends and family to join you virtually for this perfectly socially distanced activity. You can also sit back, take notes, and enjoy watching the chef instructor if you prefer.

Chicken Dinner and More Knife Skills

Thursday, April 29, 6 – 7:30 p.m.

[Register online](#)

Practice your knife skills and enjoy a tasty chicken dinner in this hands-on class with Chef Sheila Crye. Vinegar-braised chicken legs offer a quick illustration of a technique that often requires long cooking - and happens to be a favorite in Chef Sheila’s family. Hone your knife skills with a crisp and tasty Celery and Apple Salad inspired by Chef Gabrielle Hamilton’s beloved Manhattan restaurant, Prune. Thanks to Ian Knauer and Shelley Wiseman for great recipes in The Farm Cooking School cookbook.

Springtime Thai Feast

Thursday, May 6, 6 – 7:30 p.m.

[Register online](#)

There is nothing quite like the luxurious texture and irresistible flavor of Panang Curry. Paired with a perfectly cooked piece of salmon and a bed of fragrant jasmine rice, this is a springtime feast that is not to be missed! Cook along with Chef Drew Faulkner and discover a dish that is both elegant and comforting.

Make-Ahead Mother’s Day Brunch

Saturday, May 8, 10:30 a.m. – Noon

[Register online](#)

Every mom deserves a delicious breakfast in bed on Mother's Day - but maybe your family could use a little motherly guidance to get the job done. Let Chef (and mom!) Carolyn Crow show your family how to make a sweet and savory breakfast that can all be made with minimal effort by mom on her special day. This hands-on class is designed for chefs of all ages (adult help will be required for kids under 16) and recipes may include Quiche Lorraine and Lemon Poppy Seed Muffins.

Fine French Patisserie

Saturday, May 15, 10:30 a.m. – Noon

[Register online](#)

A wide and delicious variety of classic French pastries can be made with just a few basic recipes. Turn your home kitchen into a Parisian pastry shop and cook along with Chef Maris Mokey as she explores the building blocks of Fine French Patisserie. Recipes may include Profiteroles/Cream Puffs, Éclairs, Vanilla Pastry Cream, and Bittersweet Chocolate Glaze.

Perfect Pad Thai

Thursday, June 10, 6 – 7:30 p.m.

[Register online](#)

With its bold flavors and tasty variety of textures, Pad Thai is a delicious dish for any night of the week. No wonder it was one of the top searched recipe of 2020. Pair it with some sautéed Asian greens and you have a complete Thai dinner. What makes a perfect Pad Thai? Cook along with Chef Drew Faulkner and discover the ingredients and techniques that make this dish an international favorite.

Meet the Chefs**Chef Sheila Crye**

Seasoned chef instructor who loves to empower students of all ages to become great cooks.

Chef Maris Mokey

Talented cake artist and pastry chef with a passion for discovering new flavors and techniques.

Chef Drew Faulkner

A classically trained chef with a passion for international cuisine.

Chef Carolyn Crow

A chef with a love for local ingredients and classic techniques.

For information visit www.gaithersburgmd.gov or call 301-258-6366. Follow us on Facebook [@CaseyCommunityCenter](#).

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